

ACCESSION NUMBER: 1992:153999 CAPLUS
 DOCUMENT NUMBER: 116:153999
 TITLE: Pressure-sensitive **color** transfer sheet and
color developer sheet for smudge-resistant
 copy paper
 INVENTOR(S): Paul, Sankar Kumar; Sud, Arun
 PATENT ASSIGNEE(S): Business Forms Ltd., India
 SOURCE: Pat. Specif. (Aust.), 21 pp.
 CODEN: ALXXAP
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 2
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
AU 616733	B2	19911107	AU 1989-30785	19890228
AU 8930785	A1	19900913		
IN 170606	A	19920418	IN 1989-CA817	19891003
PRIORITY APPLN. INFO.:			IN 1987-CA418	19870525
			AU 1989-30785	19890228

AB In carbonless copy paper, the **color** former is in microcapsules that are mononuclear and cluster-free and resistant to premature rupture, esp. at high humidity and temp., dispersed in a graft CMC-(meth)acrylic polymer. The image response time of the second sheet of paper contg. **color** developer is **improved** by incorporating **pectin** or sulfated starch. Adding cellulose powder 150, starch 75, 10% hydrolyzed poly(vinyl alc.) 200 parts to capsules of gel emulsion / of crystal violet lactone and 90:10 CMC-acrylic acid graft copolymer (I; d.p. 300) and coating onto base paper at 5 g/m² gave coated back sheets showing heat resistance (150.degree.) 7 h and humidity resistance (under wt. 0.5 kg/in.² for 30 min) without smudge, vs. 4 and no smudge (0.25 kg/in.² for 15 min), resp., using CMC instead of I.

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ACCESSION NUMBER: 1993:471265 CAPLUS

DOCUMENT NUMBER: 119:71265

TITLE: Preparation of a **pectin** paste from apples

INVENTOR(S): Taubman, Dmitrij E.; Verkhivker, Yakov G.; Maltsev, Mikhail L.

PATENT ASSIGNEE(S): USSR

SOURCE: U.S.S.R. From: Izobreteniya 1992, (42), 8.
CODEN: URXXAF

DOCUMENT TYPE: Patent

LANGUAGE: Russian

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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	SU 1775098	A1	19921115	SU 1990-4846248	19900605
AB	The prepn. of a pectin paste from apples by treating exts. with aq. solns. of citric acid, treating with steam at 1-2 atm. and reducing any solid material to a particle size of 0.4-0.8 mm, grinding to a colloidal suspension and concg. under vacuum (400-600 mm Hg) to 10-14%				
dry	matter is modified to increase the yield of pectin and stabilize the color of the paste. The ext. is treated with an equal vol. of citric acid 1.5-2.0% and ascorbic acid 0.5-1.0% of the mass of the material at 75-80.degree. and after the prepn. is brought to a paste consistency, baking soda is added to 0.5-0.7% of the final product.				

L9 ANSWER 38 OF 123 EMBASE COPYRIGHT 2001 ELSEVIER SCI. B.V.

ACCESSION NUMBER: 95019002 EMBASE

DOCUMENT NUMBER: 1995019002

TITLE: [Formulation of high-soluble fiber product and acceptance].

FORMULACAO DE PRODUTO RICO EM FIBRA SOLUVEL E TESTE DE ACEITABILIDADE.

AUTHOR: Nova Derivi S.C.; Jesus Freitas M.C.; Marques Mendes M.H.

CORPORATE SOURCE: Departamento de Nutricao Basica, UFRJ, Rio De Janeiro, Brazil

SOURCE: Revista Brasileira de Farmacia, (1994) 75/1 (2-5).

ISSN: 0370-372X CODEN: RBFAAH

COUNTRY: Brazil

DOCUMENT TYPE: Journal; Article

FILE SEGMENT: 003 Endocrinology

006 Internal Medicine

037 Drug Literature Index

LANGUAGE: Portuguese

SUMMARY LANGUAGE: Portuguese; English

AB Diabetes mellitus is a significant cause of mortality, among different groups of Brazilian's population. However, the intrinsic factors, such as genetic predisposition play an important role in the development of the disease, the influence of environmental factors - the diet - is associated

to reductions in blood glucose. There are a number of recent reports confirming the effect of high soluble-fibers diets reduced the blood glucose levels and **enhance** glycemic control in diabetes. The object of this study is the powder onion soup formulation indicated for use to diabetics patients. It was formulated three powder soup types, added commercial citric **pectin** (water soluble-fiber). Sensorial evaluation using a hedonic scale of nine points, to texture, **color**, taste and flavour attributes, were made with panelist for three sequential days. Statistical analysis was performed using the Friedman's rank test. The results of the sensorial analysis shows the preference for the powder soup formulated with 74.5 g% of onion powder, 10 g% of onion pieces, 1.0 g% of powrley; 7.0 g% salt and 7.5 g of citric **pectin** exhibited good acceptability. Additional animal studies are presently underway in our laboratory to evaluate the effect of this diet on blood g

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 ACCESSION NUMBER: 1996:557595 CAPLUS
 DOCUMENT NUMBER: 125:217068
 TITLE: Effect of jasmonates and exogenous polysaccharides on
 production of alkannin pigments in suspension
 cultures
 of *Alkanna tinctoria*
 AUTHOR(S): Urbanek, Henryk; Bergier, Katarzyna; Saniewski,
 Marian; Patykowski, Jacek
 CORPORATE SOURCE: Department Plant Physiology Biochemistry, University
 Lodz, Lodz, 90237, Pol.
 SOURCE: Plant Cell Rep. (1996), 15(8), 637-641
 CODEN: PCRPD8; ISSN: 0721-7714
 DOCUMENT TYPE: Journal
 LANGUAGE: English
 AB The conditions for the efficient prodn. of alkannin pigments by a
 suspension culture of *Alkanna tinctoria* were established. **Pectin**
 , polygalacturonic acid Na salt, galactan, and agar increased the pigment
 prodn., the latter most. A marked increase was obsd in the pigment
 content in cells and medium of suspension cultures after treatment with
 Me
 jasmonate. Mineral and olive oils intensified the pigment secretion from
 cells to the medium but did not **enhance** their synthesis. Two
 esters of alkannin are responsible for the characteristic **color**
 of *A. tinctoria* suspension cultures.